



SWEET TALK: WITH CHEF KEVIN

Kevin Zeziola has a sweet spot for the Hunter Valley, and is fast becoming a local in Broke as the chef at Mount Broke Wines.

As a professionally trained pastry chef from Paris, Zeziola certainly creates mouth-watering desserts, but it is also his innate ability to fuse local Hunter Valley produce into French-inspired mains that is drawing crowds on the weekends to eat beautiful food, paired with award winning local wines and enjoy the serenity at Mount Broke Wines.

Zeziola is as humble as his menu and winery location, letting the food and wine do most of the talking, but behind the man is a congeniality and passion for producing food on the foundation that it delivers true happiness to others.



Where did your training start?

I taught myself how to cook from a young age with my parents because I just loved it. From the age of 16 I trained as a pastry chef and spent 5 years at the CEPROC school in Paris.

Describe your favourite ingredient to use and why?

Meringue as I love the crispy texture that it brings to dessert, not only on the plate but as you taste it. As an ingredient it is easy to manipulate into different shapes, and you can incorporate so many different flavours to a meringue – and really personalise it too.

If you could dine in any restaurant, where would it be and what would you order?

Honestly, I would return home and ask my father to cook his spinach and saffron risotto. It is better than anything else I have tried all over the world.

Tell us what do you like to do when you aren't in the kitchen?

When I am not cooking I enjoy spending time with friends and travelling. I also love to go shopping – and I have a passion for shoes!!

Explain what you enjoy about being part of Mount Broke Wines?

Mount Broke is amazing. It has a special atmosphere that you feel when you arrive. Not only am I surrounded by a beautiful vineyard but I can spend time with Phil, Gina and Sam (the owners) who have become my Australian family.

What attracted you to the Hunter Valley?

I didn't know a lot about the Hunter Valley before I came to Australia, but I was attracted to learn about the wineries, the local produce and to work with Phil. The Hunter reminds me a lot of France especially the Bordeaux area.



Describe the current menu

The menu is something I put together myself, so the dishes I cook every weekend I am passionate about. I really enjoy sourcing the local ingredients and then using them in the kitchen – knowing we have fantastic produce in the immediate area makes creating a menu easier.

What is your food philosophy?

It's quite straight forward – simple, good, happy – all I want is to be able to make people happy through my cooking. I appreciate hearing that from people that come to Mount Broke Wines.

If you could cook for anyone, who would it be?

I would love to cook for Jeffrey Cagnes – he was my pastry chef that taught me everything I know!